



TO START

- Olives brined with Mediterranean herbs £4
- Salt & Pepper Almonds £4
- Pinkmans sourdough with butter & olive oil (v) £4.5
- Posh onion rings; tartare sauce (vg) £5
- Pigs in blankets, honey & mustard glaze £6.5
- Devilled mushroom crumpet £8.5
- Market soup of the day served with sourdough £7

SALADS & SANDWICHES

- Ploughman's; Somerset cheddar, kettle ham, house sausage roll, Pinkmans sourdough, tomatoes, pickles & chutney £12
- Welsh rarebit: Wookey Hole Cheddar & milk stout rarebit on sourdough £7 Add fried egg £1
- Caesar Salad: crisp cos lettuce, Caesar dressing, Grana Padano, anchovies, egg & croutons £10 Add grilled chicken £5
- Club sandwich: chicken, bacon, boiled egg, lettuce & coleslaw served with skin on fries £14
- Poached figs, and feta salad with a lemon dressing £11

SEAFOOD FROM THE SOUTHWEST

- Grilled mackerel fillet, pickled cucumber salad, mint, wasabi glaze £9.5 (starter)
- Porthilly mussels, bay leaf, creamy white wine sauce, leek & butter served with sourdough £9 / £16
- St Mawes smoked haddock kedgeree arancini with a coronation dip (3) £7 (starter)
- Seafood linguine: pasta cooked with Porthilly mussels, crab butter & prawns in a creamy prawn bisque £18.5
- Looe day-boat hake fishcake, poached egg, grain mustard sauce & watercress £14.5
- Fish & Chips; Day-boat Cornish skin-on haddock fried in crisp batter with hand cut chips, crushed peas & tartare sauce £15.5
- Steamed Cornish cod, butter beans, smoked pancetta, savoy cabbage & crispy capers £17

MAINS

- HH Burger; 6oz patty topped with cheese, bacon, homemade burger sauce, lettuce, tomato & pickle. Served with fries £15
- Buttermilk chicken thighs with garlic butter, new potatoes & kale £16.5
- Scottish salmon, champignon mushrooms, butternut squash fondant & wild mushroom emulsion £18
- Gnocchi with homemade pesto & veg crisps (vg) £13
- Seasonal risotto; Arborio rice cooked down in vegetable stock, butternut squash, roasted pumpkin & sunflower seeds (vg) £13
- Vegan burger: Moving Mountain mushroom patty, homemade burger sauce, lettuce, tomato & pickle served with fries (vg) £14.5
- Barnsley chop served with minted baby potatoes; wilted spinach & red wine jus £19.5
- Grilled Gloucester 14oz pork chop with skin on fries £18. Add a sauce £1.5 (peppercorn, red wine jus, garlic butter, garlic mayo)
- Dry-aged Hereford Beef 8oz Rump steak marinated in olive oil and rosemary, served with skin on fries & peppercorn sauce £18.5

SIDES

- House fries £4 / Truffle oil & Parmesan fries £5
- Braised Red Cabbage £4.5 / Mixed leaf salad £3.5
- Cauliflower Cheese £5 / Sprouting broccoli £4
- Roast Heritage carrots in garlic & herb butter £4
- Minted New Potatoes £5 / Hand Cut Chips £5
- Dauphinois potatoes £5

AFTERS

- HH Eton Mess; Fresh mango, meringue, whipped cream & passion fruit puree £6.5
- Lemon Posset with homemade shortbread £7.5
- Profiterole tower for 2 (or not!) Chantilly cream, dark chocolate sauce & toasted hazelnuts £10
- Selection of ice cream £5
- Sorbet Selection (vg) £4
- House made sticky toffee pudding, vanilla ice cream, toffee sauce £7.5
- Stilton, chutney, grapes & crackers £8

SUNDAY ROAST

Enjoy a traditional Sunday roast in one of Bristol's most iconic venues from Midday, every Sunday

Ask your server for more information or book online.

